

DOBRIM FREEZE 100

OVERVIEW

Frozen dough improver in powder form for croissant or laminated dough application with recommended dosage at 1-3% on flour weight

USAGE

Dosage at 1-3% on flour weight

INGREDIENTS

-, Permitted Emulsifier (INS472), Flour Improver (INS300), Enzyme

PACKAGING

Code	Size	Type	Palletisation
3898-15	15 KG	Pack	

NUTRITIONAL INFORMATION

Type	Value
Energy (kJ)	1,670.00
Protein (g)	5.70
Fat (g)	40.20
Fat (of which saturates)(g)	39.30
Carbohydrate (g)	42.10
Carbohydrate (of which sugars)(<g)	0.10
Sodium (g)	3.00



STORAGE

Cool and dry conditions 18 ±
2°C



SHELF LIFE

12 months days



TYPE

Bag



ALLERGENS

Wheat, Wheat Products, Rye,
Rye Products, Barley, Barley
Products, Oats, Oat Products,
Spelt, Spelt Products



CATEGORY

Bread Improvers



FINISHED PRODUCT

Croissant, Pastry Dough, Puff Pastry,
Soft Bun



BRANDS

Bakels